

1936

Bacon Shops Ltd Christmas 1936

Bacon Shops Ltd.

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Bacon Shops Ltd

Culinary History Pamphlets

CHRISTMAS
1936



Policy Service



★ ~~~~~ ★

WE look back on the year 1936 with satisfaction. We have added to the number of our shops ; we have added to the number of our customers, but what pleases us most is that those who dealt with us once came again and **are still coming.**

Price, Quality, Service, are three things that influence you in choice of a shop. Realising this, we aim at the lowest prices ; we supply goods only of the **best quality** ; and our service is as **efficient** as we can make it : cheerful, honest and prompt.

We do not mind adding that we find honesty in business an extraordinarily good policy. It pays us and it pays the man on the other side of the counter.



The confidence engendered by honest service explains why it is that many careful housewives pay us the compliment of ordering their supplies by telephone. They know that our prices are fixed, and that we recognise the importance of giving just what is ordered.

'Though we prefer to meet our customers, and 'though a careful buyer naturally prefers to see what he is buying, it will often happen that a customer finds himself faced with the necessity of getting supplies at the last moment. In such case the 'phone is a blessing.

How to Order from us by 'Phone

Ring up 45185 and ask to be put in connection with branch of **BACON SHOPS** nearest to your residence. Your order will be attended to as promptly and as satisfactorily as if you yourself chose the goods. A Uniformed Messenger will deliver your order C.O.D.

Telephone orders carry with them the same right to **Coupons** as orders given in the shop.

WE SELL ONLY THE BEST BECAUSE IT PAYS US BETTER.

Our Coupon System

A Coupon is presented for every half crown purchase at BACON SHOPS. From time to time we give a coupon for every shilling purchase of our goods. These Coupons may be exchanged,

(a) **For Cash or Goods**, i.e., at Christmas, Easter and before the August Bank Holiday.

Bring us—

160 Coupons	and we will give you	10/-	or goods to the value,
240	" "	15/-	" "
320	" "	20/-	etc.

(b) **Free Gifts.** A comprehensive stock is kept at our Showrooms, 18 Upper Merrion Street. A visit will repay every customer. Please ask the Cashier of your branch for our Special Coupon Booklet for fuller particulars.

(c) **Theatre and Cinema Tickets.** Bring Coupons to the Cashier of your branch and she will issue Tickets as follows :—

AFTERNOON MATINEE.

Metropole and Corinthian : Stalls Seats, 17 Coupons. Grand Circle, 29 Coupons.
Queen's Theatre : Stalls, 17 Coupons. Dress Circle, 23 Coupons.
Theatre De Luxe : Stalls, 13 Coupons. Grand Circle, 21 Coupons.

EVENINGS.

(After 5 p.m. on ordinary days, 3 p.m. on Bank Holidays).

Metropole and Corinthian : Stall Seats, 23 Coupons. Grand Circle, 33 Coupons.
Queen's Theatre : Dress Circle, 27 Coupons. Stalls, 23 Coupons.
Theatre De Luxe : Stalls, 17 Coupons. Grand Circle, 29 Coupons.

(d)

FREE SWEEP TICKETS.

1 Whole Sweep Ticket,	160	Coupons.
Half Share	80	"
Quarter Share	40	"
Eighth Share	20	"

Several of our customers have already drawn prizes in the Irish Hospitals' Sweep on Bacon Shops lucky tickets.



ASK FOR OUR COUPON BOOKLET.

SPECIALLY CONTRIBUTED RECIPES



By permission of "THE GROCER."

Happiness.

You are one of the only group of creatures on the earth that can work the miracle of happiness. Feel glad. Start at once your laboratory of happiness.

Happiness is not something that happens. You cannot marry happiness; you cannot buy it with gold. It is a finer thing to be happy than to have wealth.

The miracle of happiness comes from believing all things are possible within you. Believe in yourself and you can make your desert of life blossom with happiness.

Faith is a star, a sun, a radiance, a miracle of power, that is why work and faith give happiness.

Express happiness and you will attract it. The more you give out, the more comes back. Your happiness is not in the hands of others, it is in you.

Happiness is thought created. By thought you invoke, evolve, produce happiness.—"The New Zealand Bakers' and Grocers' Review."

O'Mara's Ham

Leave Ham over-night to steep in cold water, use fresh water next day.

Put in cold water. Bring very slowly to the boil, taking 1 to 1½ hours for 12-lb. Ham. Simmer very gently, allowing 20 minutes cooking to the lb. from the time the Ham came to the boil. When cooked skin and frost with breadcrumbs.

BOILED BACON.

Cook as Ham.

PIG'S HEAD

A delicious substitute for Ham or Bacon. Cook as Ham.

GIBLET SOUP

The giblets of the turkey or goose,
To a set consisting of 1 liver, 1 gizzard,
1 neck and feet.

1 lb. lean beef,
3 pints of stock or two pints of water,
½ carrot,
1 onion,
3 pieces of celery,
1 bouquet garni (parsley, thyme, bay leaf),
1 oz. butter or good dripping,
1 oz. flour,
Pepper and salt,
1 dessertspoonful macaroni cooked and cut across into tiny rings.

Method.—Skin the gizzard, scald and skin the feet, wash the neck and liver, chop into small pieces, melt the butter or dripping, fry the giblet meat and sliced vegetables until brown; add stock and bouquet garni, bring to the boil, skim well, cook gently for two hours, strain and return to the stew pan adding macaroni, and boil until soft. Pepper, salt to taste.

Advisable to prepare the day before. On day required thicken and add sherry before serving.

OUR STAFF WILL GIVE YOU WILLING SERVICE.

SPECIALLY CONTRIBUTED RECIPES

The Christmas Turkey and Goose

Preparing the Turkey

BACON SHOPS will show you a splendid selection of finest birds at Lowest Prices.

When choosing the Turkey, a nice bird will have short spurs, smooth black legs, the eyes would be full and bright.

Before trussing towl, draw the sinews. To do this break the leg bones close to the feet ; draw the sinews one by one.

Having removed the entrails, dry the inside thoroughly, keeping the liver, gizzard, legs and neck for the Giblet Soup.

To skewer, press the legs close to the body, and skewer at first and second joints ; the bird is now ready for stuffing.

Turkeys may be had at Bacon Shops in great variety. You may depend on us to supply your turkey at the lowest possible price.

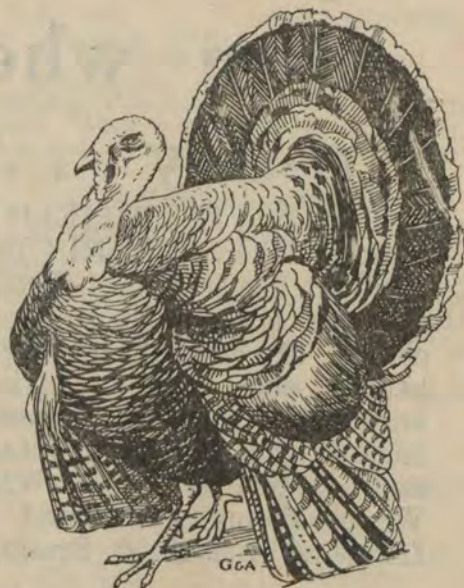
ROAST TURKEY

Stuff crop with forcemeat and body with chestnut stuffing.

Truss the bird as directed, place on breast 4 fat slices of bacon, and wrap turkey in greased paper before placing in hot oven. A 10-lb. bird will take 2 hours to roast. Before finishing the roasting, remove bacon and paper, so as to brown breast. Baste frequently. Serve with brown gravy, bread sauce and cranberry sauce.

BOILED TURKEY

Prepare and truss the bird as directed for roast turkey, using sausage meat for stuffing. Wrap the bird in well greased paper, and put in pot containing as much boiling stock or water as will cover it. When boiling, add 2 onions, 2 carrots, cut in large pieces and bouquet garni (in muslin bag). Salt. Cook bird about 10 lbs. weight for 2 hours—*simmer gently*.



To serve, place bird on dish—surround with vegetables and forcemeat balls (made as forcemeat stuffing). Pour celery sauce over breast.

ROAST GOOSE

Prepare goose as you would turkey ; keep the neck, legs, liver and gizzard for giblet soup. When trussed stuff with sage and onion stuffing.

IMMEDIATE DELIVERY OF ALL 5/- ORDERS IN DUBLIN AREA.

QUALITY has put them where they are to-day

You will find FRUITFIELD and LAMB BROS.' PRODUCTS in constant use in homes throughout the land. They are the choice of critical housewives because each product marketed under the famous names is backed by a quality reputation and is pure as it is delicious. When shopping demand the following Fruitfield Products :



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BOTTLED FRUITS. MINCEMEAT.

PRESERVED GINGER. GLACE

CHERRIES. LEMON CURD.

CANDIED PEEL, Etc., Etc.



MADE IN COUNTY
DUBLIN

FRUITFIELD & LAMB BROS. PRODUCTS

Stuffing and Sauces

SAUSAGE STUFFING

- 2 lbs. sausages (skinned),
4 oz. breadcrumbs,
1 liver of turkey (or goose),
2 yolks of eggs,
2 teaspoons sage,
Salt, pepper.

Method.—Mix with mashed sausage meat the breadcrumbs, liver, salt and pepper; beat up yolks and add to ingredients. To bind, if not sufficiently moistened, add a little milk.

O'MARA'S SAUSAGES

give the correct flavour to the Stuffing.

FORCEMEAT STUFFING FOR TURKEY

- 16 oz. breadcrumbs,
6 oz. Dewtop suet, butter or margarine,
2 tablespoons chopped parsley,
1 tablespoon thyme,
 $\frac{1}{2}$ lemon rind—pepper, salt,
3 eggs.

Method.—Mix breadcrumbs, suet, butter or margarine, parsley, thyme and grated rind, pepper and salt. Beat up eggs and add to above ingredients. Add a little milk if eggs are not sufficient to bind.

This quantity is sufficient for a 10 lb. bird.

CHESTNUT STUFFING

- $1\frac{1}{2}$ lbs. chestnuts, $\frac{1}{2}$ gill cream or milk,
 $1\frac{1}{2}$ pt. stock, Salt, pepper,
2 oz. butter, Pinch Salt.

Method.—Slit the chestnuts, put into oven 15 minutes, remove shell and inner skin, place in a saucepan with the stock until soft enough to sieve; having sieved, return to the saucepan, mix in cream or milk and butter, season to taste. If too soft a little breadcrumbs may be added. Sufficient for 10 lb. bird.

SAGE AND ONION STUFFING

- 8 large onions, 8 oz. breadcrumbs,
8 oz. butter, Pepper,
2 tablespoons sage, Salt,
2 oz. to 4 oz. good beef dripping.

Method.—Peel the onions, cut in pieces, place in saucepan, and cover with cold water, boil until soft, drain well, chop finely, add to breadcrumbs, chopped sage; rub in butter and dripping, season with pepper and salt.

BREAD SAUCE

- $\frac{1}{2}$ pt. milk, 1 small peeled onion,
1 tablespoon cream, 3 cloves,
2 oz. freshly made Salt, Pepper,
breadcrumbs, $\frac{1}{2}$ oz. butter.

Method.—Put onion and cloves on to boil in milk. When latter is well flavoured, remove onion and cloves, add breadcrumbs, stir in butter and cream. Season.

CRANBERRY SAUCE

- 1 pt. cranberries, $\frac{1}{2}$ pt. water.
 $\frac{1}{2}$ lb. sugar,

Method.—Wash cranberries and cook slowly in covered pan, with a little more than half pint water; when tender add sugar, or more if desired. Stir all together till the sugar melts. Serve hot.

BACON SHOPS

for TURKEYS and GEESE

CELERY SAUCE

- $1\frac{1}{2}$ pts. white stock, 2 stalks celery
 $\frac{1}{2}$ pint milk, (white only),
 $1\frac{1}{2}$ oz. butter, 1 blade mace,
 $1\frac{1}{2}$ oz. flour, Salt, Pepper.

Method.—Wash celery, cut in small pieces, cover with cold water, bring to the boil, strain. Put stock and mace into stewpan, add celery, simmer until tender, rub through fine sieve. Melt butter, stir in flour, cook for 5 minutes; add milk and celery puree, and stir until it boils. A little cream can be added. Season to taste. Pour over turkey or serve separately.

APPLE SAUCE

- 3 cooking apples, 1 qt. cold water,
2 tablespoons sugar, 3 cloves.

Method.—Take cooking apples, peel and put into cold water (to keep white). Put ingredients in saucepan. When sugar is dissolved add apples (cover saucepan to keep apples white), cook until tender, remove cloves, sieve, serve in sauce boat.

HARD SAUCE

- 2 oz. sugar, 2 oz. butter.

Method.—Beat ingredients together until they become like stiff decorative cream. As you beat add brandy or rum. The success of this sauce depends on good beating.

WE SELL IT BECAUSE IT IS THE BEST.

STORK MARGARINE

VITAMINS

8^D.

FRESHNESS

PER LB.

STORK is one of the most valuable of all foods for two reasons ; it's always perfectly fresh ; it always contains **Sunshine Vitamins**. Two very essential points for the housewife to consider when purchasing supplies for a family.

STORK MARGARINE is manufactured in the Irish Free State by

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WOOD WORM Eradicator

5/- per bottle

After many years research, a complete cure for Worms in Furniture has been found. Simply brush this preparation, twice in twenty-four hours, into the holes made by the worm. Repeat if necessary. The preparation should not be allowed to get on the inlay or other delicate work.

Sold only by **BACON SHOPS LTD.**
and Branches.

FIRST QUALITY
CREAMERY BUTTER
OBTAINABLE AT
ALL BRANCHES OF
BACON SHOPS LTD.

FROM THE

GOLDEN VALE

SUPPLIED BY

**Upperchurch Co-op.
Dairy Society**

UPPERCHURCH, CO. TIPPERARY.



PLUM PUDDING

The best results are obtained by purchasing the ingredients at BACON SHOPS LTD.

- 1 lb. sultanas,
- 1 lb. fresh breadcrumbs,
- 1 lb. barbados sugar,
- $\frac{1}{2}$ lb. currants (less sometimes are used).
- 1 lb. Valencia raisins,
- $\frac{1}{2}$ lb. blanched almonds, chopped,
- $\frac{1}{2}$ lb. chopped prunes,
- 1 lb. sifted flour,
- 1 lb. suet,
- $\frac{1}{2}$ mixed peel (finely chopped);
- 1 lb. muscatel raisins (stoned),
- $\frac{1}{2}$ lb. chopped apples,
- $\frac{1}{2}$ lb. glace cherries, chopped,
- Grated rind of one tangerine (orange),
- $\frac{1}{2}$ nutmeg, grated,
- Grated rind of one lemon,
- 1 teaspoon salt,
- $1\frac{1}{2}$ teaspoons mixed spice,
- 8 eggs,
- 1 gill port wine, or rum, or $\frac{1}{2}$ bottle stout.

Method.—Mix all dry ingredients in a bowl, to which add beaten eggs and stout or wine.

These ingredients may be had mixed ready for addition of the eggs and wine, at BACON SHOPS LTD. at $\frac{1}{3}$ per lb.

Place in well greased bowls, tie down with greased paper, place in cloth, tie again, and boil for 6 to 9 hours, according to size.

To prepare fruit, rub currants, raisins and sultanas in a cloth with a little flour, sieve well. To blanch almonds, put in cold water and bring to the boil, rub between the fingers to remove skin.

To serve Plum Pudding.—Remove cloth and bowl, turn pudding out on hot dish, stick in blanched almonds to decorate. Pour a little brandy or whiskey over it. Serve with hard sauce.

MINCE MEAT

- 1 lb. raisins (stoned),
- 1 lb. sultanas, } cleaned,
- 1 lb. currants, }
- 1 lb. apples (peeled and cored).
- $\frac{1}{2}$ lb. candied peel, chopped fine,
- 1 lb. beef suet,
- $\frac{3}{4}$ lb. demerara sugar,
- $\frac{1}{2}$ lb. almonds, blanched and chopped,
- $\frac{1}{2}$ teaspoon ground cloves,
- $\frac{1}{2}$ teaspoon ground mace,
- 1 teaspoon ground cinnamon,
- $\frac{1}{2}$ teaspoon ground salt,
- Grated rind and strained juice of 2 lemons and 1 orange,
- $\frac{1}{2}$ teaspoon grated nutmeg,
- 1 gill brandy,
- 1 gill sherry,
- 1 wineglass maraschino.

Method.—Clean all the fruit and put in a basin with the suet. Add the chopped peel, apples, almonds, blanched and chopped, sugar,

Mince Meat, made in accordance with the above recipe, may be had in 11d. jars at BACON SHOPS LTD.

cloves, mace, cinnamon, salt, lemon, and orange juice and grated rinds, nutmeg, add wines, and stir all well together. Put this mixture as for jam in thoroughly dry jam jars, cover and store in a cool, dry place.

Mince meat is improved by being made some weeks in advance.

MINCE MEAT PIES

- 1 jar mince meat,
- $\frac{1}{2}$ lb. flour,
- 1 teaspoon lemon juice,
- Cold water,
- 5 ozs. butter,
- Yolk of 1 egg,
- Pinch of salt.

Method.—Sieve flour into a basin, and press butter in a clean towel to remove any water. Now roll butter out in thin sheets on a floured board. Then add to the flour in the basin a pinch of salt, 1 teaspoon of lemon juice, the yolk of 1 egg, and as much of a gill of cold water as is required to make a soft dry dough. Turn dough out on floured pastry board, and roll into long strip, cover two-thirds of strip with strips of butter, fold pastry in three, turn half-round, seal edges, and repeat method until all butter is rolled in, then roll at once. Cut into circular pieces. Place small quantity of Mince Meat in the centre, and cover with another circular piece, being sure to bake as soon as possible in a very hot oven.

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Lab Cakes	Gateaux
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Sandwiches	etc.

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SHUTTERS
AND
WINDOW BLINDS
of every description

ESTIMATES FREE.

MacGRATH BROS.
(BLINDS) LTD.

17 Aungier Street, DUBLIN



SPECIALLY CONTRIBUTED RECIPES—Continued.

TRIFLE

- 4 sponge cakes,
- 6 macaronis,
- 60 ratafias,
- 2 oz. almonds (blanched or shredded),
- The grated rind of half a lemon,
- $\frac{1}{2}$ pint custard,
- $\frac{1}{2}$ pint cream,
- 2 whites of eggs,
- Castor sugar,
- Raspberry or strawberry jam,
- $\frac{1}{2}$ pint sherry,
- Glace cherries and strips of angelica,
- $\frac{1}{2}$ lb. custard powder.

Method.—Make custard as directed on packet, and let it become quite cold. Cut the sponge cakes into rather thick slices, spread half of them with jam, cover with the remainder, and arrange them alternately with the macaronis and ratafias in a glass dish. Pour over the wine, adding a little more if necessary to soak them thoroughly, sprinkle on the lemon rind, add the almonds, and cover with the custard. Mix the cream and whites of eggs together, whip stiffly, sweeten to taste with castor sugar, pile lightly on the top of the custard and garnish with the blanched almonds, angelica and cherries.

FRUIT TRIFLE

Take 1 lb. size of the following tinned fruit or bottled :—

- 1 lb. tin pears, apricots, pineapple, peaches,
- 3 fresh bananas,
- $\frac{1}{2}$ lb. green grapes,
- $\frac{1}{2}$ lb. purple grapes,
- $\frac{1}{2}$ lb. glace cherries,
- $\frac{1}{2}$ lb. blanched almonds,
- $\frac{1}{2}$ pt. whipped cream,
- 1 glass maraschino,
- 2 apples and 2 oranges, peeled and cut in slices (can be added if desired).

Method.—Cut bananas, apples and oranges into slices, blanch and chop almonds, remove stones from grapes.

Place these and all remaining varieties of fruit in a glass dish, add maraschino and some of the juice from the tinned fruit.

It improves the salad to make some hours before required.

Serve with it (separately) whipped cream sweetened, to which a drop or two of vanilla flavouring has been added.

LEMON SPONGE

- 3 lemons,
- 4 oz. cornflour,
- 6 oz. sugar,
- 2 eggs,
- 2 pints water.

Method.—Put in saucepan, water with rind of lemon, boil for 10 minutes, strain, and add to cornflour blended with the juice of the lemons. Return to saucepan and boil for 15 minutes, add sugar, take from the boil and leave to cool a little, add yolks of eggs well beaten. Now put mixture into bowl and when very nearly cold add beaten whites (stiff) of eggs. Turn into wet mould, serve with cream.

CHOCOLATE PUDDING

- 3 oz. butter or margarine,
- 4 oz. castor sugar,
- 3 eggs,
- 4 oz. flour,
- 1 teaspoon baking powder,
- 2 oz. chocolate powder,
- 1 teaspoon vanilla essence.



Method.—Beat the butter and sugar together, adding the yolks of the eggs one at a time, sift in the flour, baking powder, chocolate powder and vanilla essence, and add the white of the eggs and whipper stiffly. Pour into a greased mould, cover with greased paper and bake $1\frac{1}{2}$ hours. Same pudding may be made without chocolate. Flavour with rind of lemon and juice.

GET YOUR SWEEP TICKET FREE

THE CARE OF FURNITURE

There is a marked difference between well cared Furniture and Furniture which is seldom or never oiled or polished with a good Furniture Cream.

Mahogany or Oak, loses its natural oil through the heat of rooms, dampness, etc. When it becomes dry or loses its appearance, plenty of Linseed Oil should be rubbed into it, and allowed to soak. If the condition is bad, this process must be repeated. Following this, the furniture should be all carefully gone over with a good Furniture Cream and afterwards well polished. Daily polish with a soft cloth, but use Furniture Cream only weekly. The adoption of this simple method will make your furniture look well-kept, thereby improving the general appearance of the house.

WOOD WORM.

In bye-gone days some of the rarest specimens of period furniture were frequently rendered valueless, because of the damage which followed the spreading of the Wood Worm.

The frequent use of a good Furniture Cream, such as SCIENCE, did much to keep the worm in check, and prevent its spreading, but no cure or guaranteed preventative was known. Housewives, and even dealers, were heard lamenting the fact that there was no alternative but to destroy affected furniture. Immediately traces of the worm were seen, the affected furniture was removed and destroyed. Otherwise it happened (as in a certain Irish Castle, the furniture of which was recently sold by auction) one piece after another became affected, until finally it crumbled away and became useless.

We are now pleased to announce that the foregoing procedure is no longer necessary.

WOOD WORM ERADICATOR.

We have found an excellent preparation, which will eradicate the worm, after an application or two. The directions for use are simple : Brush the Worm Eradicator into the worm holes and repeat in twenty-four hours. Then fill the holes with Plastic Wood or Soap. There should be no recurrence of the pest, especially if the furniture has been treated when the worm is showing signs of life, and the furniture is giving off the dust associated with that condition. But if any recurrence is observed, it is only necessary to repeat the process to ensure complete eradication of the trouble.

Sold in bottles with Brush, ready for use, 5/- each at all Branches of BACON SHOPS.

Cakes

A RICH CHRISTMAS CAKE

- 10 ozs. flour,
- 1 lb. butter or margarine, 10 eggs,
- $\frac{1}{2}$ lb. raisins, stoned and chopped,
- 1 lb. Barbadoes sugar,
- $\frac{1}{4}$ lb. chopped blanched almonds,
- 1 gill brandy or whiskey,
- $\frac{1}{2}$ lb. currants. 1 lb. sultanas,
- 1 lb. seedless raisins,
- $\frac{1}{2}$ lb. mixed peel, chopped,
- 1 teaspoon baking powder,
- $\frac{1}{2}$ lb. cherries.

Method.—Line 12-in. tin in two layers of brown paper. Beat butter and sugar to a cream; beat up eggs, add them a little at a time, add the flavourings. Sift together flour and salt and baking powder, add this to the eggs, etc., adding a little at a time, and "folding" it as lightly as possible. Add prepared fruit lightly. Have batter stiff, just falling easily from the spoon.

Bake for $3\frac{1}{2}$ to $4\frac{1}{2}$ hours in a moderate oven.

To prepare fruit see Plum Pudding directions.

Pour a glass of whiskey over cake when you have removed it from tin, about an hour after baking.

ALMOND ICING FOR CHRISTMAS CAKE

- 1 lb. ground almonds,
- 1 lb. castor sugar,
- 2 dessertspoons whiskey,
- 3 drops ratafia essence,
- 3 eggs,
- $\frac{1}{2}$ teaspoon vanilla essence,
- $\frac{1}{2}$ teaspoon almond essence,
- Squeeze of lemon juice.

Method.—Mix almonds and sugar together. Beat up eggs, add flavourings, whiskey and lemon juice, add to almonds and sugar, and squeeze together until it forms a ball.

To put on Cake.—Roll out almond dough a little smaller than the size of the cake. Brush over top of cake with a little egg. Turn the almond paste upside down on cake and roll it lightly with palm of hand until it is quite level. Make edge of icing smooth and sharp as possible. Where Royal icing is required cake may now be decorated with crystallized fruits, marzipan fruits, etc., or the almond paste may be browned under grill, and any desired decoration used.



ROYAL ICING FOR CHRISTMAS CAKE

- $1\frac{1}{2}$ -lb. icing sugar,
- 3 large whites of eggs,
- 3 teaspoons lemon juice.

Method.—Sieve the sugar and add the lemon juice and white of eggs, slightly whipped. Beat until smooth and glossy and of the consistency for spreading over the cake.

A MADEIRA CAKE

- $1\frac{1}{2}$ -lb. flour,
- 1-lb. butter,
- $1\frac{1}{2}$ -lb. castor sugar,
- 6 eggs,
- 1 cup milk,
- 2 teaspoons baking powder.

Method.—Beat butter and sugar to a cream. Add eggs one by one and beat well. Stir in sifted flour and baking powder alternately with milk. Turn into well greased prepared 12 in. tin and bake for $1\frac{1}{2}$ hours in moderate oven.

CARRIAGE PAID IN IRISH FREE STATE ON ORDERS OF £2 AND OVER.

The Ideal Quick Meal

★ Tomato
Oxtail
Cream of Celery
Kidney
Chicken Broth
Mock Turtle
Pea

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C. & B. Soups are unrivalled. They
are made from the choicest Vegetables
and Meats, and can be prepared in a
few minutes.

C AND B
SOUPS ★



Jams and Preserves

PLUM JAM

5 lbs. sugar, 7 lbs. plums.

Method.—Sprinkle the fruit with the sugar and allow to stand over-night. Then place in the preserving pan, boil, skim, and remove the stones as they float to the top. It improves the jam, if a few of the plums are stoned before putting in, and kernels added to the juice before the jam is ready. If plums are slit before putting in the preserving pan, the stones can more readily be removed in the cooking. If the fruit is sour, use equal quantities of fruit and sugar. Pot and cover while hot.

LEMON MARMALADE or GRAPE FRUIT JAM

3 lbs. lemons, 3½ pints water.

Method.—Choose smooth lemons. Wash and dry fruit. Remove the peel thinly and shred fruit finely. Boil the shredded rind steadily for 40 minutes in rather more than one pint of water. Remove all the pith from the pulp, and cut up the latter finely. Put the pulp into the preserving pan with the remainder of the water. Bring to boiling point, then boil steadily for 1½ hours, stirring constantly. Strain through muslin. To the liquid add the shredded rind with the liquid in which it has been boiled. Measure liquid, and to each pint allow 1½ lbs. sugar. Allow the sugar to dissolve in the liquid, before boiling point is reached, then boil for 30 minutes, or until the marmalade sets when a little is tested on a cold plate. Skim, pot and cover while hot.

BLACKBERRY JELLY

6 lbs. blackberries, 1 lb. sugar, ½ pint water.

Method.—Put above into the preserving pan. Stand the pan at the back of the stove in a gentle heat, to extract juice. When all the juice has been extracted, put into a jelly bag, supported across a stand or up-turned chair, and let drip into a bowl below until all the juice has been dripped through. Return the juice to the preserving pan, allowing ¾ lbs. sugar to every pint. Add the sugar and bring to the boil, stirring constantly. Boil until the jelly sets, when a little is tested on the cold plate, which should be about 20 minutes. Pot and cover while hot.

VEGETABLE MARROW JAM

6 lbs. marrow, 3 lemons,
6 lbs. sugar, Pinch of Cayenne.
2 ozs. whole ginger,

Method.—Cut the peeled marrow into small pieces. Remove seeds. Put into an earthenware bowl with the sugar, and leave overnight. Place in preserving pan. Add whole ginger and cayenne, the rind of the lemons, tied loosely in muslin, and the strained juice of lemons. Bring to the boil. Simmer gently for about 1½ hours, or until a little of the preserve tested on a cold plate will set. Skim, pot and cover while hot.

PINEAPPLE and APRICOT JAM

1 tin pineapple chunks.
1 lb. dried apricots.
4½ lbs. sugar.

Method.—Wash the apricots, then soak them in three gills of water for two days. Add the syrup from pineapples and boil for half-an-hour. Then add the sugar and pineapple chunks (cut into small pieces). Boil all together for a further half-an-hour, skimming at frequent intervals. Pot and cover while hot.

ORANGE MARMALADE

5 oranges,
1 lemon,
3 pints cold water,
¾ lbs. sugar to each pint of water.

Method.—Slice oranges thinly. Remove pips and put rind and pulp into a basin with water and leave for 12 hours. Next day simmer in pan for one hour. Leave 12 hours. To each pint of water allow ¾ lbs. sugar. Return fruit to pan, bring to boil, add sugar, stir. Boil until marmalade jellies. Skim, and pot while hot.

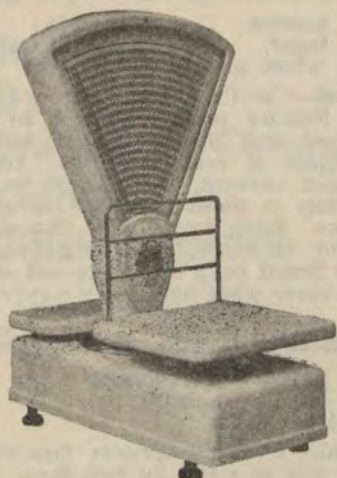
APRICOT JAM

2 lbs. dried apricots.
6 lbs. preserving sugar,
6 pints water,
The juice of 3 lemons,
¼ lb. almonds, bleached.

Method.—Wash the fruit, changing the water several times. Steep in 6 pints of water for 24 hours. Put in preserving pan and boil for 20 minutes. Add sugar and boil for ¾ of an hour. Skim. Add lemon juice and almonds. Pot and cover while hot.

WE MAKE A MINIMUM PROFIT TO SECURE A MAXIMUM TURN-OVER.

"BERKEL" SCALES



GIVE HONEST WEIGHT

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BACON SHOPS LTD. BRANCHES.

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152 Capel Street, DUBLIN

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Tel : DUBLIN 52228-9.

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Store your
Perishable Goods with
Ireland's Leading Cold Store

Dublin Pure Ice & Cold Storage Co. Ltd.
Warrenmount Mills, Mill Street, DUBLIN

THESE STORES ARE CLASSED A 1 AT LLOYDS.

SPECIALLY CONTRIBUTED RECIPES—Continued.

GOOSEBERRY JAM

14 lbs. sour gooseberries,
14 lbs. sugar, 5 cups water.

Method.—Top and tail gooseberries. Boil in water for 20 minutes. Add sugar and boil for half an hour. Skim, pot, and cover while hot.

STRAWBERRY JAM

7 lbs. strawberries, Juice of one lemon,
7 lbs. sugar, No water.

Method.—Put fruit in pan at the side of fire. Bring slowly to the boil, and boil gently for 40 minutes. Add sugar and boil for a further 30 minutes. Skim, and add lemon juice. Pot and cover while hot.

RASPBERRY JAM

Same as strawberry jam, but add no lemon juice.

RHUBARB JAM

6 lbs. rhubarb, 6 lbs. loaf sugar,
3 teaspoonful of ground ginger,
The rinds of 3 lemons, shredded.

Method.—Wipe and cut up rhubarb. Put in a pan with the sugar, ginger and lemon rind, and boil for 1½ hours. Keep it well stirred. skim, pot, and cover while hot.



DELICIOUS
HOME-MADE MINCEMEAT, 1/- Jar.

HOME-MADE CHRISTMAS PUDDING

We are offering Plum Puddings made in accordance with the Recipes given in this book on page 21.

The mixture is supplied dry and needs the addition of 1 egg, 1 gill of port wine, or rum or stout, to every pound.

DIRECTIONS: — Add the beaten eggs to dry ingredients, add stout, wine or rum as desired, mix well. Boil or steam the pudding for 4 to 6 hours, according to size.

2 lbs. of mixture is sufficient for 3 to 4 persons.

PLUM PUDDING MIXTURE 1/3 lb.

COURTESY, HONESTY AND VALUE FOR CASH IS OUR SLOGAN.

Morris—Commercial

15 CWT. TO 6 TONS

All Assembled in the Free State. Irish Bodies Fitted.

Sole Distributors I.F.S.

W. F. POOLE & CO. LTD.

Westland Row, DUBLIN

IT'S INTERESTING ...

IT'S THRILLING ...

IT'S "MONOPOLY"

The Greatest Round Game of the Century

Enjoy the thrills of winning Thousands of Pounds
by Buying, Selling & Renting Properties in the I.F.S.

Manufactured in the I.F.S. by the Ormond Printing Co., Ltd., Dublin

ON SALE AT ALL STATIONERS

PRICE 7'6

"MONOPOLY" MAY ALSO BE HAD FOR 80 COUPONS.

HOUSEHOLD HINTS

CHEESE.

To keep Cheese fresh and sweet, wrap in a cheese cloth moistened with Vinegar.

LEMONS.

To get the fullest quantity of juice from a Lemon, heat it before squeezing.

KEEPING YEAST.

Press Yeast into a hard lump and place in an air-tight jar. Keep in a cool place. With this method, Yeast will keep a fortnight.

OLIVE OIL.

Olive Oil has many household uses. Cutlets and Steaks are greatly improved if they are soaked in pure Olive Oil for an hour or two before they are cooked. The toughest Meat is made tender in this way, and the flavour greatly improved.

ONIONS.

Onions will not cause discomfort in peeling if they are placed beforehand in a pan and boiling water is poured over them. Take out and peel immediately afterwards.

REMOVING RUST.

If Iron and Steel articles are wiped with woollen rag dipped in Oil of Tartar, all dirt and rust will be removed, and the articles can be cleaned in the usual way.

MOTHS.

To keep Woollens free from Moths place a little Epsom Salts among them.

BURST PIPES.

A Burst Pipe is easily stopped by the use of Plashcine (which is non-poisonous). Press the clay into the crack in sufficient quantities to stop the flow, then smear a fair quantity of Plashcine over and bind with a strip of Calico, but not too tightly.

A GOOD FLOOR POLISH.

Mix equal parts of Turpentine and Linseed Oil with half as much of Vinegar and Methylated Spirits. Put the four ingredients into a bottle and shake well before using. Apply to Stained Floors with Flannel and polish in usual way with a Floor Brush.

TO CLEAN WHITE MACINTOSH.

Cut up 2 ozs. of BACON SHOPS Soap and boil it in a little water, until it is dissolved. Then let it cool a little and stir in $\frac{1}{2}$ oz. Powdered Magnesia. Roll it in a ball and let it harden. Wash the Macintosh with this Soap, using a Nail Brush for the soiled parts. Rinse off the dirty soap, and dry with a clean cloth.

TO KEEP LETTUCE FRESH.

To keep Lettuce and Parsley fresh for a week put, when fresh, in an air-tight jar, with a Lemon.

TO CLEAN WHITE MARBLE.

Use a little Paraffin in water and scrub with Monkey Soap.

TO DRY WET SHOES.

Pack with pieces of Newspaper. In this way, they will dry quicker and keep their shape.

WASHING NEW WOOLLENS.

Soak in lather made from our quality Soap, with a little piece of Washing Soda. This takes the oil out of the wool, and the garment takes the lather evenly. Rinse in the usual way.

TO CLEAN BRASSES.

Use Newspapers for polishing. It does save the washing of those dirty dusters.

WE BUILT OUR NAME ON QUALITY AND SERVICE.

ANOTHER NEW BRANCH for Progressive Food Store

BY the time this list appears we hope to have another Branch at 43 MARY STREET. This we trust will prove a convenience, not only to our present clients, but to a large number who have up to now been unable to deal with us.

The VALUE, SERVICE and COURTESY which is the characteristic of BACON SHOPS may be depended upon at the MARY ST. BRANCH. You are invited to try it for yourself.



Photo by "Irish Independent."

OUR BRANCHES NOW ARE—

32, ARRAN QUAY,
7, LOWER CAMDEN ST.,
54, UPPER DORSET ST.,
24 SOUTH GT. GEORGE'S ST.,
43, MARY STREET,
18, UPPER MERRION ST.,
10, MOORE STREET,
10, RATHGAR ROAD,
17, TALBOT STREET, and
4, O'CONNELL STREET,
CLONMEL.

BACON SHOPS LTD., 7 LOWER CAMDEN STREET, DUBLIN

Mr. JOSEPH GANNON, B.E., B. Sc., M.I.C.E.I., was responsible for the design and excellently planned interior.

A FIRM WITH A POLICY.

The above is yet another branch which has been added to the chain of Stores known as BACON SHOPS LTD. The progress of this firm has been a remarkable one, and is primarily due to the Quality, Service, and Price of their goods, which has resulted in an ever increasing number of satisfied customers.

In addition to good value, the firm offers the choice of cash or a wonderful range of gifts in exchange for their coupons. This system tempts customers to deal again and again, and since they encourage cash purchases, BACON SHOPS are in

a position to sell cheaply, book-keeping being dispensed with; and buy cheaply since they can use their capital to pay cash for their purchases.

Their latest shop, depicted above, is an excellent example of modern shop-fitting. The base is of Galway Black and the fascia is carried out in Roman stone. The Bacon window is fitted with non-reflecting glass, in keeping with the modern trend in windows. Mr. M. Ridge, Islandbridge, was the Contractor, and Mr. P. Lynch, Hawkins Street, was responsible for the Electric Fittings and Neon Sign, etc.

*Dont forget
to order*

CHEF SAUCE

7d.

A BOTTLE

And give Soups, Meat Dishes and Fish
an added zest. The name "Chef"
stands for purity and deliciousness.

MADE BY CHEF PRODUCTS LTD., DUBLIN

PATRICK LYNCH

(Member of the Society of Irish Electrical Traders.)

*Electrical Engineer
and Contractor.*

Electric Light and Power.

Bells, Telephones and
Wireless.

1 Hawkins Street, DUBLIN

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RELISH



Something
New!

Jars 2/- ea.

Double size
3/6 ea.

Improves every Menu.

Makes Cold Meats delicious.

Sharpens the appetite,
and excellent for the digestion.

TRY RELISH SANDWICHES.

Sold only by BACON SHOPS LTD.



PROVISIONS

Bacon and Hams

Offered subject to being unsold and to price changes.

Prices November 17th, 1936 :

O'Mara's Best Hams	2/- per lb.
Other Brands	...	from	1/6 "
		Pale Lean.	Smoked Lean.
Gammons	...	1/- per lb.	1/1 per lb.
Back Rashers	...	1/4 "	1/5 "
Centre Back	...	1/5 "	1/6 "
Streaky	...	1/1 "	1/2 "
Shoulder	...	6½d. "	7½d. "



Other Rashers and Cuts 6d., 8d., 10d. and 1/- per lb.

Dairy Produce

Butter

Finest Creamery	1/5 per lb.
Best Cork	1/3 "

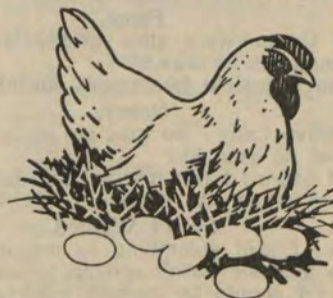


Eggs

Medium, fresh	...	1/8 per doz.
Large Fresh Farm Eggs	...	1/10 "

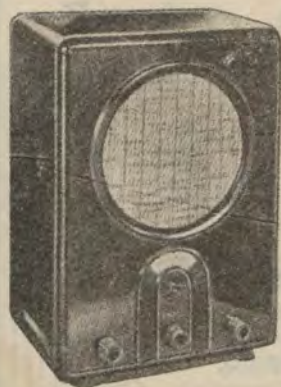
Cheese

Finest Irish Cheddar	...	11d. per lb.
Packet Cheese (see General List).		



WE MAKE A MINIMUM PROFIT TO SECURE A MAXIMUM TURN-OVER.

GET YOUR RADIO FREE for BACON SHOPS COUPONS



YOU CAN INSTAL A RADIO IN YOUR HOME for 640 COUPONS (or £2 CASH DOWN), and after delivery of a Set, the only obligation you have undertaken is to give 40 Coupons a month for 18 months, to complete the necessary number of Coupons required.

In giving this Radio Receiver in exchange for such a small number of their Coupons, we have one main object in mind—to give every BACON SHOPS customer an efficient and reliable Wireless, capable of obtaining a large number of European and British Stations.

We have chosen this German Set, because it is the best. Hear it for yourself. It is manufactured by a world-famous firm. Let us demonstrate it to you at our SHOW ROOMS at 18, UPPER MERRION STREET.

A TWO-WAVE 3-VALVE RECEIVER for AC 110-220 volts, 200-600 metres and 1,000-2,000 metres (the usual popular wave bands).

There is full volume loud-speaker reception from a large number of Continental and British Stations. If there is a good earth and out-door Aerial, this set will do everything that is claimed of it, in fact it is the ideal set where there is bad interference from Trams and other Electrical Generators.

ONLY TEN SETS CAN BE OFFERED AT THIS PRICE.

By permission of "THE GROCER" :

Plain Answer.

Diner : Have you forgotten my chops ?
Waitress : I never forget a face.

Fame.

"If Cæsar were alive to-day would he be as famous as he was ?"
"Surely. He'd be famous for his old age."

Nosey.

Inquisitive Lady : So you are on a submarine.
What do you do ?
Bored Sailor : I run forward and hold the nose down when she dives.

Secret Wanted.

Smith : I said something to my wife a week ago and she hasn't spoken to me since.
Jones : I should be awfully grateful to you if you would tell me what you said.

Lost Count.

"My brother used to get into a terrible mess. He always fell asleep when he counted sheep."

"Well, that's what he wanted, wasn't it Sir ?"

"No, darn it He worked in a stockyard."

Birthday Washes.

"Muvver sent me to get a cake for my birthday," said the youngster with a very woe begone expression on his face.

"I'm afraid you will have to go to the baker across the road for that, sonny. This is a grocery Store."

"Yes, that's right. It's a cake of soap I've got to get."

SATISFACTION GUARANTEED OR MONEY RETURNED.



Shop Early.

GENERAL PRICE LIST

GENERAL GROCERIES

(These prices are subject to revision).

This Price List is in Alphabetical order, but the following commodities are under special headings:— Canned Fish, Page 27 Canned Vegetables, Page 29 Preserved Fruits, Page 29 Jams, Page 31 Pepper, Spices, &c., Page 31 Polishes, Page 31 Soaps, Page 32



Almonds, lse., Ground, sweet,	lb.	3/-
" lse., Whole	lb.	2/6
" cartons, Ground	ea.	1/6
Baking Powder, 1/4-lb. Royal	"	10 1/2 d.
" 1/4-lb. "	"	1/8
" 1-lb. "	"	3/-
" pkts. Birds	"	1d.
Barley, 1/2-lb. Robinson Patent	"	9d.
" 1-lb. "	"	1/4
Bath Brick	...	2 1/2 d.
" Powder	...	2d.
Bengers' Food	...	1/4
" " ...	"	2/3
" " ...	"	4/-
Blancmange, pkts., Bird's	"	1 1/2 d.
" " "	"	6 1/2 d.
Blue, Reckitt's	...	1d.
Bovril, Bottles	...	3 1/2 d.
" 1 oz.	...	8d.
" 2 oz.	...	1/3
" 4 oz.	...	2/2 1/2
" 8 oz.	...	3/11
" 16 oz.	...	6/4

Cafe au Lait, small jars,	ea.	7 1/2 d.
Cantwell's	...	1/2
ditto large	"	1/1
Candles, 6's, 8's, 12's	pkt.	5d.
Capers, No. 1, C. & B.	ea.	10d.
No. 3	"	1/3
Cheese, 5 lb. blks. Galtee	lb.	9d.
" 1/2-lb.	ea.	1/-
" 1/2-lb. 6's & 12's	"	6d.
" 1/4-lb. 6's	...	1/-
" 1/2-lb. Whitehorn,	"	6's & 12's
" 1-lb. Whitehorn, 6's	"	6d.
" small, Three Counties	"	6d.
" large	"	11d.
" Cheddar	lb.	1/3
Chutney, Tomato, C. & B.	ea.	6d.
Cocoa, 1/4-lb., Fry's & Bournville	"	11d.
" 1/2-lb.	"	1/9
" 1-lb.	"	6d.
Cocoonut, Desic, loose	lb.	8d.
" 1-lb. tins	"	2/8
Coffee, 1-lb. pkt., Ground	ea.	8d.
" 1/4-lb. "	"	3/-
" 1-lb. jars	"	5 1/2 d.
" Essence, sml., Cantwell's	"	9 1/2 d.
" " medium	"	1/6
" " large	"	10d.
Cordials, syphons, Schweppes	"	1/6
" squash	"	1/3
" Grand National	"	2 1/2 d.
Cornflour, 1/4-lb. Brown & Polson	"	5d.
" 1/2-lb.	"	9 1/2 d.
" 1-lb.	"	6d.
" 1/2-lb. Flav	"	3 1/2 d.
Cream, small	...	5d.
" 6 ozs., Cleeve's	"	9d.
" 16 oz.	"	1/2
Cream of Tartar	lb.	1d.

IT PAYS TO BUY THE BEST.

CANTWELL'S *Coffee Essence*



For a Delicious Cup of Pure Coffee, just add hot water to required strength.

Proprietors:—Cantwell & McDonald Ltd., Tea, Wine and Coffee Merchants, 12 Wellington Quay, Dublin.

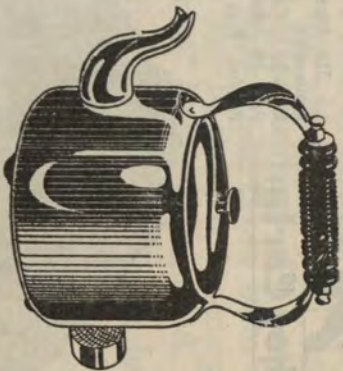
CANTWELL'S *CAFÉ-AU-LAIT*



Sweetened Coffee made with milk.

Add hot water to required strength.

MANUFACTURED IN IRISH FREE STATE BY CANTWELL'S COFFEE CO., CECILIA ST., DUBLIN.



Do You Know ?

That to boil a six pint ELECTRIC
KETTLE full of water costs only
about a farthing ?

GET ONE AT

E. S. B.

SHOWROOMS

25 St. Stephen's Green, DUBLIN

AND BRANCHES.

GENERAL GROCERIES—Continued.

Custard Powder, pkts., Birds' ea.	6½d.	Meal, Flake st.	3/4
" " " " "	1½d.	" Wheaten	2/3
" " " " "	1/3	Milk, small, Cleeve's Evap. tins	3d.
" " 7-lb. " " "	8/-	" large " " "	5d.
" " Liberty " " "	1½d.	" 6 oz., Golden Key " "	3½d.
" " " " "	3d.	" 16 oz. " " "	6d.
" " tins " " "	10½d.	" Kerry " " "	3½d.
" " Nation's pkt. " "	1½d.	Miller's Pride, 1's	4d.
Emery Paper sheet	1½d.	" 2-lb.	8d.
Essence, Chef ... ea.	6d.	" 3½'s	1/1
" Anchovy, ¼ pt., C. & B. "	11½d.	" 7's	2/2
" 1 oz., Nation's " "	11d.	Mustard, 2 oz., Bull's Head ea.	5d.
" 4 oz. " " "	3/-	" 4 oz. " " "	9d.
" Rennet, small, C. & B. "	7d.	" 8 oz. " " "	1/7
" " large " " "	10½d.	" 16 oz. " " "	2/11
" Parisian, small, C. & B. "	1/6	" " " " "	2d.
Flakes, " Kellogg's " "	10½d.	Neave's Food	6d.
" Wheat	10½d.	" " " " "	1/8
Flour st.	2/8	Olive Oil, 10 oz.	1/3
Gelatine, Leaf No. 1 ... oz.	3d.	" 20 oz.	2/3
Gravy Browning	7½d.	Olives, Spanish, C. & B. "	1/-
" " " " "	10½d.	" " " " "	1/9
" " " " "	1/6	Oxo Cubes " " "	1d.
Gravy Makers, Bisto	1d.	Ovaltine, small	11½d.
" " " " "	2½d.	" medium	1/9
" " " " "	7½d.	" large	3/-
" " " " "	10½d.	Paste, Chef	6d.
" " " " "	1/6	Peas, drums	6d.
" Burdall's " " "	2d.	Piccalilli, ½ pt., C. & B. "	11d.
Groats', ¼-lb., Robinson Patent "	9d.	" 1 pt. " " "	1/6
" 1-lb. " " "	1/4	" Chef " " "	7½d.
Herbs, assorted, pkts., C. & B. "	2d.	Pickles, 10 oz., C. & B. "	11d.
Jellies, Fruitfield ... pkt.	4½d.	" 1 pt. " " "	1/6
" Birds' " " "	4½d.	" Chef " " "	7½d.
" (Crystals), O.L. " "	3d.	" small, Branston " "	1/-
" Chivers' " " "	4½d.	Pickled Onions, Chef	7½d.
" Liberty, Tablets	3d.	" " ½ pt., C. & B. "	1/-
Jelly, Calves Feet, ½ pt., C. & B. "	1/-	Rapid Self Raising Flour, 1's	3d.
" " ½ pt. (with Wine) "	1/3	" " " 1¾'s	5½d.
Lemonade Crystals, Birds' "	6d.	" " " 3½'s	10d.
Liver Salts, 4 oz., Andrew's "	9d.	Rice Flour, loose	3d.
" 8 oz. " " "	1/4	Salad Cream, small	8½d.
Macaroni, ½-lb.	3½d.	" medium	11½d.
" 1-lb.	6½d.	" large	1/6
Mace, Keens' lb.	5/6	" 20 oz.	2/6
Margarine, Bulk " "	6d.	Mayonnaise small	8½d.
" Floss " " "	6d.	" medium	11½d.
Matches, Mag. & Paterson's, pkt.	10d.	" large	1/6

COURTESY, HONESTY AND VALUE FOR CASH IS OUR SLOGAN.

O'MARA'S

LIMERICK

BACON and HAMS

Awarded 5 Gold Medals

Delicious Flavour

Perfect Selection

Always Reliable

The BACON that makes LIMERICK Famous

GENERAL GROCERIES—Continued.

Salt, pkts. 1d., Cherrytree	ea.	1d.
" pkts., Celta	"	2½d.
" Drums, "	"	5d.
" Cut Lumps	"	2½d.

Sauce, Chef	...	7d.
" Kandee, small	"	2½d.
" " medium	"	4½d.
" " large	"	7d.
" Ketchup, Chef, Tomato	"	7d.
" " ½ pt., C. & B.	"	10½d.
" " ½ pt., C. & B.	"	10½d.
" " Mushroom	"	10½d.
" Relish, Chef	"	6½d.
" " Yorkshire, Thin	"	10d.
" " " "	"	1/8
" " " Thick	"	10d.

Relish, a recommended speciality	small bottle	2/-
ditto	large "	3/6

Soup, 10 oz., C. & B., R.T.S.	"	6d.
" 10 oz., C. & B., Concentrated	"	7½d.
" 1-lb.	"	10½d.
" Chef	"	6d.

Spaghetti, ½-lb., Bertrand	"	4d.
" 1-lb. "	"	7d.

Starch, 8/10 lb., Own Label	"	3/4
-----------------------------	---	-----

Suet, ¼-lb.	"	4d.
" ½-lb.	"	7½d.
" 1-lb.	"	1/2

Sugar, Barbadoes	Market Prices	
" Brown		
" Castor		
" Crystal		
" Cube		
" Demerara		
" Granulated		
" Icing		
" Preserving		

Syrup, 1's, Golden	ea.	6d.
" 2's "	"	11d.



Tea	lb.	
Pure Indian Tea, most economical	1/6	
Indian Tea, good blend	lb.	1/8
Finest Indian, good household blend	2/-	
Choice Indian Tea, excellent cup	2/4	
Choicest Indian Tea, the best for all occasions	...	2/8
Extra Choice Indian Tea	lb.	3/-
China Tea	lb.	4/-
Treacle, 1's, Excelsior	ea.	5d.
" 2's "	"	9d.
Veal, Ham & Tongue Roll, Chef	"	7d.
Vermicille, ½-lb.	"	4d.
Vinegar, ½ pt., Own Label	"	5d.
" 1 pt. "	"	8d.
" ¼ qt. "	"	1/-
Washing Soda	st.	1/2

CANNED FISH

Crab, ½'s, "Musketeer,"	ea.	1/-
" ½'s, Own Label	"	11d.
Herrings, ½'s, Ganeca	"	6½d.
Salmon, Black Eagle	"	1/2
" 1's, tall, Pink	"	7½d.
" ½'s, flat "	"	4½d.
" 1's flat, J. West	"	1/7
" ½'s, flat, "	"	10½d.
Sardines, Skippers	"	9d.
" Marie Elizabeth	"	11d.
" Carmen	"	6½d.
Shrimp, Ganeca	"	9d.
Pilchards, 1-lb., Musketeer	"	7½d.
" ½-lb. "	"	5½d.
Tuna Fish, Musketeer	"	1/-

WE SELL ONLY THE BEST BECAUSE IT PAYS US BETTER.

HOLLOWAY'S JAMS AND MARMALADE

The reason for the increased demand for our high-class
Jam is not far to seek.

Our Fruit is grown in our splendid
Farm :
CAPPA HOUSE,
COOLOCK, CO. DUBLIN.



Only the best Irish Sugar is used, and
the most expert attention helps in
turning out a quality of Jam which
is becoming more popular every day.

Ask for our

"COLLEEN" PRODUCTS

Jelly Crystals, Custard Powder, Cornflour, Candied Peels
and Glace Cherries

Phone 45092

J. J. HOLLOWAY & SONS, DUBLIN

★ *They sell and sell and SELL!*

THREE CHEESES, each with a different
flavour and different characteristics, but
all alike in one thing—they are made from

FULL CREAM
IRISH MILK

GALTEE

So famous that no
description is re-
quired. A Cheese
of delicious flavour
and rich nutritive
value.

3 COUNTIES

The newest thing
in Cheeses. A new
thrill for your
palate. The Cheese
of tempting, novel
flavour, that
"spreads on" just
like butter.

WHITETHORN

The choice of those who
prefer a Cheese of Gruyere
flavour and characteristics.
As nourishing as it is nice.

MADE BY

Mitchelstown Creameries,
MITCHELSTOWN Co. Cork.

CANNED VEGETABLES

Beans, 10 oz. Chef	...	4d.
" 1-lb. "	...	6d.
Beans with Pork, C. & B.	...	7d.
" Vegetarian "	...	7d.
Peas, Own Label	...	4d.
Tomatoes, 1's, Lambs'	...	9d.
" 2½'s "	...	1/2
Tomato Juice, 14½ oz., Libbys'	...	9d.

PRESERVED FRUITS

FRUITS—FRUITFIELD, BOTTLED.

Apricots	15 oz.	...	ea.	1/3
"	20 oz.	...	"	1/6
"	26 oz.	...	"	2/-
Black Currants,	26 oz.	...	"	1/3
Damsons	20 oz.	...	"	9d.
Fruit Salad	15 oz.	...	"	1/4
"	26 oz.	...	"	2/1
Gooseberries	26 oz.	...	"	9d.
Greengages	26 oz.	...	"	11d.
Peaches	15 oz.	...	"	1/3
"	20 oz.	...	"	1/3
"	26 oz.	...	"	2/-
Pears	15 oz.	...	"	1/5
"	26 oz.	...	"	2/2
Plums, Golden	26 oz.	...	"	10d.
" Red	"	...	"	10d.
" Victoria	"	...	"	1/-
" "	40 oz.	...	"	1/4
Raspberries	20 oz.	...	"	1/3

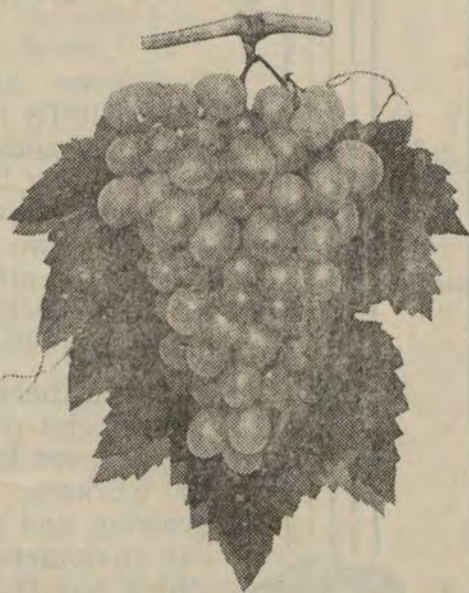
CANNED FRUIT—FRUITFIELD

Raspberries	1's	...	ea.	9½d.
"	2's	...	"	1/1
Black Currants,	1's	...	"	9d.
"	2's	...	"	1/-
Gooseberries	2's	...	"	7d.
"	2½'s	...	"	9d.
Red Plums	2's	...	"	8d.
"	2½'s	...	"	10d.
Golden Plums	2's	...	"	8d.
"	2½'s	...	"	10d.
Strawberries	1's	...	"	10d.
"	2's	...	"	1/2
Victoria Plums	2's	...	"	9d.
"	2½'s	...	"	11d.
Greengages	2's	...	"	9d.
"	2½'s	...	"	11d.

CANNED FRUITS

Apricots, Choice,	" 2½'s, Own Label,	ea.	1/2
Fruit Salad, Choice,	1's	"	10½d.
"	2½'s "	"	1/7
Peaches, Selected, Choice,	1's	"	8½d.
"	2½'s, Own Label	"	1/1
Pears, Choice,	1's	"	9d.
"	2½'s, Own Label	"	1/3
Pines, Selected, Hawaiian,	2½'s,	"	1/4
"	Own Label	"	1/4
"	Fancy, Crushed,,	10's	4/-
Fancy Grape Fruit,	2's	"	10½d.
Pine Cubes,	1½'s	"	7½d.
Pines, Sliced,	2's	"	10½d.
Solid Pack Apples,	6 lb. 4 oz.	"	3/-
8-oz. Fruits	"	"	5d.

DRIED FRUITS



Apricots	...	lb.	1/-
Cherries, Crystallized	...	"	1/10
" Glace	...	"	1/8
Currants, Amalias	...	"	4½d.
Dates	...	"	2½d.
" Stoneless	...	"	3½d.
Figs, loose	...	"	6d.
" 6 Cr.	...	"	9d.
" 7 Cr.	...	"	1/-
Fruit Salad	...	"	8d.

OUR COUPONS HAVE A CASH VALUE.

Fruitfield Products

For over half a century FRUITFIELD PRODUCTS have been the household word in many thousands of homes. Their consistent high quality has made them the choice of all critical housewives. And this high quality is due to two simple facts—long years of experience and tradition in the manufacture of Table Delicacies and the use of only the finest ingredients.

The Fruitfield Fruit Farms and Orchards to-day extend over hundreds of acres and give employment in the Fruit season to more than 500 workers. In this our fiftieth year of fruit growing and preserving we wish to convey to our customers sincere thanks for the support which has helped this Irish enterprise to the pinnacle of success.



the taste tells !

Peel, Candied, Citron	...	lb.	1/1
" " Lemon	...	"	11d.
" " Orange	...	"	11½d.
" " O.L.C.	...	"	1/-
Prunes, 20/30	...	"	10d.
" 40/50	...	"	8d.
" 70/80	...	"	6d.
Muscateles, 4-Crown	...	"	9d.
" 5-Crown	...	"	1/-
Raisins, Seedless	...	"	6d.
" Golden Bleached	...	"	6d.
" Valencia	...	"	1/-
Sultanas, 4 Star, Smyrna	...	"	6d.
" 6 Star	...	"	7d.
" 7 Star	...	"	9d.

JAMS

OWN LABEL	1-lb.	2-lb.
Apple Jelly	7d.	1/1
Apricot	8½d.	1/4
Black Currant	9d.	1/4½
Bramble Jelly	8d.	1/3
Damson	7½d.	1/2½
Gooseberry	7½d.	1/2
Gooseberry and Apple	7d.	1/1
Greengage	8½d.	1/4
Marmalade	7½d.	1/2
" Orange Jelly	8d.	1/2½
" Lemon Jelly	8d.	1/2½
Mixed Fruit	7d.	1/1
Plum	7½d.	1/2½
" Stoneless	8d.	1/3
Raspberry	9d.	1/4½
Raspberry and Apple	7½d.	1/2
Strawberry	9½d.	1/5½
Strawberry and Apple	8d.	1/3

JAMS—SLIP LABEL	1's	2's	3's
Strawberry	8½d.	1/3	1/10
Raspberry	8d.	1/2	1/8½
Black Currant	8d.	1/2	1/8½
Apricot	7½d.	1/1½	1/8
Gooseberry	6½d.	11½d.	1/5
Plum	7d.	1/-	1/5½
Strawberry & Apple	7d.	1/1	1/6½
Rhubarb & Ginger	6½d.	11½d.	1/5
Raspberry & Apple	7d.	1/-	1/5½
Gooseberry & Apple	6½d.	11d.	1/4
Plum & Apple	6½d.	11½d.	1/5
Mixed Fruit	6½d.	11d.	1/4
Marmalade	7d.	1/1	1/6

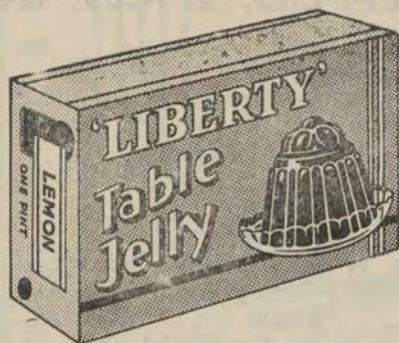
PEPPERS, SPICES, &c.

Caraway Seeds	...	oz.	1d.
Cinnamon, loose	...	"	2d.
Cloves, loose, Ground	...	"	2d.
" " Whole	...	"	2d.
Currie Powder, pkts.	...	"	2d.
" 2 oz.	...	"	4d.
" 16 oz.	...	"	1/10
Ginger, Gen. Ground	...	lb.	1/6
" Whole, Bleached, Afric	...	"	1/4
Nutmeg, loose, ground	...	"	1/10
" Whole	...	ea.	½d.
Pepper, loose, Ground	...	"	1/10
" Drums	...	"	1d.
"	...	"	2d.
" 2 oz.	...	"	5d.
" 4 oz.	...	"	8d.
" 8 oz.	...	"	1/3
Pimento, 2 oz.	...	"	4d.
Spices, 2 oz.	...	"	3d.
" ½-lb.	...	"	5d.
" 1-lb.	...	"	8½d.
" 1-lb.	...	"	1/4
" loose	...	lb.	1/1

POLISHES

Boot, Science	...	ea.	1d.
" "	...	"	2d.
" "	...	"	6d.
" "	...	"	1/-
" 7-lb.	...	"	12/-
" Cream	...	"	6d.
" White Cleaner	...	"	2d.
" Nugget	...	"	1½d.
" "	...	"	6d.
" "	...	"	3d.
" "	...	"	9d.
Furniture Cream, Science	...	ea.	9d.
Floor Polish, Science	...	"	4d.
" "	...	"	6d.
" "	...	"	2/-
" 7-lb.	...	"	8/-
" Loo Max Polish	...	"	6d.
" No. 3 Mansion	...	"	3d.
" No. 4	...	"	6d.
" Ronuk	...	"	6d.
"	...	"	10d.
"	...	"	2/6

IMMEDIATE DELIVERY OF ALL 5/- ORDERS IN DUBLIN AREA.



*As good
as they are
popular*

'LIBERTY'

CUSTARD

and JELLIES

MADE IN DUBLIN BY ALFRED BIRD & SONS (IRELAND) LTD.



ESTIMATES FREE.

M. RIDGE

**Shopfitter
AND
General
Contractor**

ALL CLASSES OF JOINERY.

**15 South Circular Road,
ISLANDBRIDGE, DUBLIN**

We Strongly Recommend

Crean's Soaps

to all our customers

COLLECT the COUPONS
and WIN

£30,000

Science Products

Science Products will be found to give the utmost satisfaction in use Each Article is definitely, at least equal to the very best on the market.

BOOT POLISHES.

- 1d. size—Black and Brown.
- 2d. size—Black, Brown, Ruby, Garnet, White.
- 3d. size—Black, Brown, Ruby, Garnet, White, Russet.
- 6d. size—Black, Brown, Ruby, Garnet, Dark Tan, Light Tan.
- 8d. size—Black, Brown, Ruby, Garnet
- 1/- size—Black only.
- 3/- size—Black and Brown.
- 16/6 size—All colours.

SHOE CREAMS.

- 1/- Tubes (White and Brown only).
- 6d., 9d. & 1/3 sizes in Glass Jars.
- White, Black, Brown, Ruby, Russet, Nigger, Bulrush, Maroon and Blue.
- For Patent, Glace Kid and high-class Leathers.

WHITE AND SUN-TAN CLEANER.

- For Tennis Shoes, Buckskin, etc.
- 6d. carton containing Sponge and Tray, and 2d. Blocks.

LUNA.

- White Kid Cleaner, 6d. Bottles.

FLOOR POLISH.

- 4d., 6d., 9d. and 2/- Tins.
- Pails containing about 7 lbs., 8/-

ZEK BRASS POLISH.

- 4d., 6d. and 1/- Tins.

TUT.

- The Magic Cleaner—6d. Tins.

FURNITURE CREAM.

- 9d. and 1/6 Jars.

SUEDE CLEANER.

- 6d. Bottles—Black, Brown & Navy.

Lizard and Reptile Shoes Cleaner and Polishing Preparations.

- 1/- Glass Bottles, Screw Cap.

LEATHER STAIN.

- 6d. Bottles, Black and Brown.

Manufactured at

SCIENCE Polish Factory

GLANMIRE, CO. CORK.

PUNCH & CO. LTD. Established 1851.

POLISHES—Continued.

Black Lead Powder, Zebra	ea.	1d.
Brasso	...	3d.
"	...	7 1/2d.
"	...	1/3
Plate Powder	...	6d.
Silvo	...	4d.
"	...	8d.
Zebo	...	4d.
"	...	6d.
"	...	9d.
Zek, Brass Polish	...	4d.
"	...	6d.
"	...	1/-

SOAPS

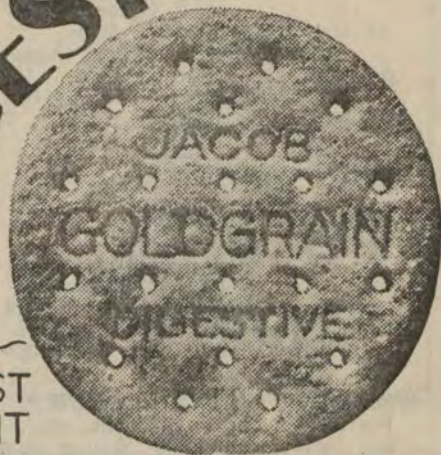
Soap, Pure, 1-lb., Own Label	4 1/2d.
" Carbolic, 1-lb., Own Label	5d.
" Brown	4d.
" Pale Household, large " Bars	6d.
" Castile	1/4
" 1-lb. Lifebuoy	5d.
" Lux Toilet	4d.
" Monkey Brand	6d.
" 1-lb. Sunlight	4 1/2d.
" Preservene	5 1/2d.
" Palmolive	3d.
Soap Powders, Flakes, &c.,	
Hudson's Extracts	1 1/2d.
" Hudson's Super	1d.
" New Hudson	3d.
" small, Lux	2d.
" medium	4d.
" large	6d.
" small Rinso	3 1/2d.
" medium Rinso	6d.
" large	10d.
" small Vim	2d.
" medium	6d.
" large	9d.
" Sixpan (Household Cleaner)	6d.
" Persil	3 1/2d.
"	6d.

HOUSEHOLD SUNDRIES

Wood Worm Eradicator	bottle	5/-
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WE SELL IT BECAUSE IT IS THE BEST.

Jacob's GOLDGRAIN DIGESTIVE



The
NEWEST AND FINEST
DIGESTIVE BISCUIT

We recommend
**NATION'S
FLAVOURING
ESSENCES**

FOR THEIR
Purity & Strength

SOAP and PURITY.



We wish to introduce our **SUPER XXX SOAP**, packed in our Quality Package. Super XXX Soap is a positively new Washing Soap, specially made by Expert Soap Manufacturers. It is recommended for its super purity; it is manufactured by a special process; it is safe to use on the most delicate fabrics, and its use ensures the cleanliness of rougher materials. The lifetime of articles washed with Super XXX Soap is doubled; their natural lustre and texture is retained, and they are as new after each washing. The labour of washing day is reduced to a minimum. Super XXX Soap does not depend on rubbing and hard work or removing dirt. It dissolves the dirt.

Only 4½d per pkt
BROWN HOUSEHOLD
4d. per packet.

Also CARBOLIC SOAP
5d. per packet.

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GUINNESS YEAST EXTRACT

BABY	...	3½d.
1-oz.	...	6½d.
2-oz.	...	10½d.
4-oz.	...	1/6
8-oz.	...	2/9
16-oz.	...	5/-

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KELLY'S
FOR
BIKES

That's All !

CROSBIE BROS.

W. J. CROSBIE, M.L.M.T.

MOTOR ENGINEERS and
AGENTS,

Rutland Place, DUBLIN.

Repairs to all make of Cars,
including reboring with latest
Electrical Equipment.

High-pressure Washing and
Greasing.

Useful things to buy
for XMAS and all
the year

GOOD TABLE CUTLERY.

GOOD TOOLS.

GOOD RAZORS.

Any of these make ideal Presents.
You get right quality at right price

AT

McQUILLANS

THE TOOL SHOP

35-36 Capel St., DUBLIN.

Bring your OLD KNIVES, etc. to be
SHARPENED for Xmas.

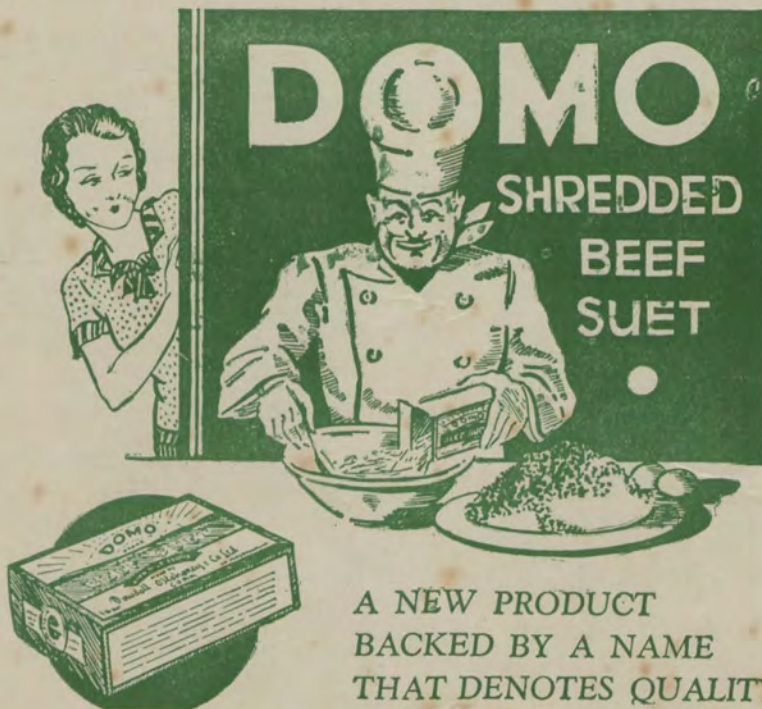
★ TWO OF THE BEST !

BIRD'S CUSTARD and BIRD'S JELLIES



The Secret

OF DELIGHTFUL
CHRISTMAS PUDDINGS



A NEW PRODUCT
BACKED BY A NAME
THAT DENOTES QUALITY

Made by

**DOWDALL
O'MAHONEY & CO. LTD.**

UNION QUAY, CORK

29/30 FLEET ST., DUBLIN

Quality Packets

for dependability

THAT'S WHY THEY ARE SO POPULAR!

Nothing except the Highest Quality goes into these packets which are increasing in popularity every week. They are packed by BACON SHOPS LTD. in Irish Made Cartons—this saves paying duty on imported packets. You will find the prices as advantageous as the quality in every packet.

HERE ARE SOME OF OUR PRICES:

ARROWROOT	10d.
BARLEY	2½d.
BEAN'S BUTTER	3½d.
BEAN'S HARICOT	3½d.
BREAD SODA	2½d.
CARRIGEEN	2½d.
CORNFLOUR	3d.
CURRENTS	6d.
CUSTARD	6d.
LENTILS	3½d.
PEAS	3½d.
" Split	3½d.
RAISINS, Seedless	6d.
RICE	3½d.
" Carolina	5d.
" Flake	2½d.
" Ground	3½d.
SAGO	3½d.
SEMOLINA	4½d.
SULTANAS	6d.
TAPIOCA, Flake	4d.
" Med. Pearl	4½d.
" Seed-Pearl	4½d.

